

# WOMAN'S VARIED INTERESTS

## Paillettes as Trimming

### New Evening Gowns Glisten with This Adornment.

FORTUNATELY "all that glitters is not gold." Nor silver. Nor yet a genuine jewel. Else the all-over pailletted gown would be a curiosity equal to that of the feather robe of state formerly worn by Hawaiian Island royals. Nevertheless, the robes which glisten, jewel-like, with every movement of their wearers are not cheap affairs. In fact, they are about as expensive as anything to be found in the way of evening garb. At a glance one sees that the labor of pailletting the fabric must be exceedingly difficult, aside from the putting together of the gown, which is not a task to be lightly undertaken. For just as the best of food may be spoiled in the cooking, so may pailletted fabrics be ruined in the making up. Assuredly they will not stand being "fussed over."

#### Glistening Black Moyen Age Gown.

On the contrary, the less they are cut up or draped the better is the effect produced. Probably this is why one of the most successful among the pailletted evening gowns launched of late is on Moyen Age lines. Its closely fitted black satin princess slip is veiled with a full length "chemise" of jet pailletted black tulle suspended from the shoulders by rather broad straps of the transparency, which, however, are jet cabochon clasped at the arm-tops.

Holding in the fullness of the gauze between arm-pits and bust line is a four-inch broad jet incrustated band which repeats itself at the hips. From there the skirt falls to the floor, but does not drag at the back. A train effect is produced by a broadly pailletted scarf of excessive width, whose one end is caught against the left shoulder at back, while the upper corner of the remaining end is drawn over and joined under the right arm's wrist. Save for its modern materials, the costume is strictly Moyen Age.

#### White Pailletted Grecian Dress.

From that period the step backward into the Athenian age is not a long one in the realm of evening garb. As typically early Grecian of design as are the robes worn by any of the feminine figures of an Alma-Tadema mural is an iridescent spangled white dinner gown composed of two straight lengths of the very wide material to which the paillettes are attached. Gathered to cover the shoulders almost to the base of the throat and to barely conceal the arm-tops, this sleeveless robe drops, front and back, into a slightly pointed décolletage.

While at the left side of the figure the pailletted fabric drops in a series of deep folds to below that arm and conceals the waist line perfectly, from the opposite shoulder, the fabric is drawn in folds low on that hip and then diagonally across the front. At the left side it is dropped far over the hips, but at the back it is raised to an indefinite waist line and caught there with a single pink rose. Below this all-in-one drapery, the remainder of the front section, obviously of much greater length than the back half of the robe, falls in graceful, slanting wavelike folds to the feet.

The real difference between the all black and the iridescent gowns, the two most alluring models among this season's pailletted evening gowns, is one of outline. Whereas, in the Moyen Age reproduction the lines are kept severe, because the materials are undraped, in order to produce early Grecian effects, similar fabrics are vaguely, always artistically, swathed about the figure. Neither type of gown is really suitable to wear to a dance. But both types are ideal for formal dinners, as they appear to the utmost advantage in rooms lofty and spacious.

#### Black Bordered Silver and Blue Cloak.

"Gorgeous" perfectly describes the newest models among pailletted opera cloaks. For any occasion less important than a grand opera subscription night performance these wraps of extravagantly beautiful materials seem too elaborate, notably a certain model in silver, white and blue. Carrying a design in corn flower blue heads upon its iridescent pailletted surface, this wrap, long and flowing, is broadly bordered with a silver head design.

Black sleeves, widely bordered with silver, fall loosely over the arms from under silver beaded bands set low on the shoulders and overlapping, as well as holding in the side fullness of the straight-cut back and fronts. A white fox scarf makes a collar and a fluffy bordering for the deep-point opened fronts of the cloak. Stripes of iridescent and jet paillettes form the yoke-shaped upper half of a three-quarter length cape-cloak.

The yoke runs to sharp points over the hips at back and to the elbows at sides, but is square across the bust. It supports a yard deep border of black panne velvet, forming the lower half of the wrap, whose hood-shaped collar, drawn high about the neck, runs into a broadly but softly folded band under the chin.

A serviceable blouse of white crepe de Chine has long set-in sleeves with cuffs of the material. On each side of the front of the waist are live rows of embroidered stitching. The sailor collar has stitched bands in the back finished by a small pleated ruffle, which extends almost to the shoulder. The waist is fastened in front with green buttons.

Of Black and White Georgette Crepe. Black and white Georgette crepe are combined in another blouse shown on this page. The body of the waist is of the black Georgette, tucked in both back and front, while the long sleeves are of white, finished with novelty cuffs of black and white, and trimmed with a band of black velvet. An attractive chemisette of white Georgette crepe, finished with a band of white organdie, fastens down the centre front with pearl buttons. A band of black velvet fastens about the high double collar and ties in a bow in the back.



OF cloth of silver, shimmering through silken net of palest blue, is this reception gown. Heavy garnitures of jet cling to the net, which is further embroidered in silver. The square, short train is finished with a silver fringe, and deep pink silk roses are worn at the left shoulder.

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A smart blouse appropriate for the theatre is of Margot lace, combined with white taffeta. The waist is cut in bolero style, with three-quarter kimono sleeves finished with flared cuffs. The collar and chemisette are of silk net, and the wide girde of white taffeta.

## Old Cider Recipes.

### Almost Forgotten Methods of Preparing Beverages and Foods with It.

FEW housekeepers realize the possibilities of cider. It may be boiled and kept for winter use, used in making up jars of mince-meat, put up for tea sandwiches, or a breakfast relish in the form of appetizing apple butter, utilized in the famous Southern dish—baked ham roasted in cider, as well as various other good things that depend upon the cider for that delightful, slightly acid flavor.

#### Preserving Cider.

After preservatives have been added cider is never quite the same, although it may be made to answer many useful purposes. A reliable recipe for keeping cider is as follows: Mix one scant ounce of salicylic acid thoroughly with one gallon of cider; then add the whole to a barrel of sweet cider. This should be done after the cider has worked itself clear, but not hard. Bottle and seal.

#### Boiled Cider.

Be sure that you get the fresh, absolutely sweet cider. Put it into a porcelain-lined kettle and cook gently over a very moderate heat until it is reduced one-half. Pour into sterilized bottles and cork securely.

#### Cider Mince-meat.

Mix together three pints of chopped and pared apples and three pints of chopped green tomatoes and drain thoroughly. Add four cupsful of brown sugar, half a cupful of vinegar, one large cupful of boiled cider, three cupsful of seeded raisins, three teaspoonfuls of ground cinnamon, one teaspoonful of ground cloves, two teaspoonfuls of salt and three-quarters of a teaspoonful each of ground mace and allspice. Place the ingredients when well mixed in a large kettle, bring gradually to the boiling point and simmer for three hours. Add three-quarters of a cupful of butter, stir until the butter is dissolved and turn into glass jars.

#### Apple Butter.

Take sweet cider as soon as possible after it comes from the press. Boil it down one-half and fill the kettle in which it has cooked with sliced, sweet, juicy apples. Let them simmer very gently over a slow fire the greater part of a day or until they have cooked down about one-half and are very thick. Stir frequently with a wooden spoon or paddle to prevent scorching. Pack away in stone jars. Some housekeepers prefer to use half sour apples. In this case sweeten to taste when the apples first begin to break, and if the flavor of spice is liked ground cinnamon and nutmeg may also be added. This butter will keep almost any length of time and requires no sugar.

#### Mulled Cider.

This beverage, which was largely used in Colonial days as a bed time drink to break up a cold, has not lost its efficiency. Beat three eggs until light and add sufficient sugar to tone down the acidity of the cider to be used. Boil one quart of sweet cider for five minutes, then pour it slowly

Good looking is a tailored waist of Georgette crepe in champagne color, made perfectly plain. The collar, cuffs, small revers and wide girde are of navy blue point de soie. The girde is fastened with three buttons. The foregoing models are all from Wamaker.

Of Crepe de Chine, Taffeta or Cashmere. Among the most smart waists one can find at moderate prices is a tailored blouse of crepe de Chine, which

may be ordered also in taffeta and silk cashmere. It is simply made, with a slight fullness in both front and back, and is finished with a slightly rolled collar and small revers of the material. It is fastened with four buttons, and its long set-in sleeves have turn back cuffs of the material. This model comes in black, white and navy. Price \$5.75.

An excellent waist for riding is made with a plain yoke back and tucked front, fastened with five buttons. The long sleeves have cuffs that launder beautifully and the turnover collar is

detachable. This waist may be had in madras for \$3.50, in linen for \$5, and in heavy Habutai silk for \$7.

Another waist that is worthy of mention is of white crepe de Chine, with a high roll collar, pointed cuffs and vestee of bengaline. It is fastened in the centre front with small buttons in clusters of three. Price \$3.75.

Seal and German Fitch. Illustrated is a stunning coat of Hudson seal of the new 33-inch length. The belt is an adjustable one, as it

can be worn either as a half belt or turned around and placed in front by slipping it through slits on each side and fastening with a button. The high collar, deep cuffs and buttons are of German Fitch. Price, \$27.50.

The hat, felt, sketched with the coat, is a turban in Henry VIII style. It is faced with black velvet and trimmed in front with an ostrich tip. Price, \$15.

upon the eggs, stirring briskly. Return to the saucepan, heat again almost to the boiling point, pour into thick glasses and dust over the tops with grated nutmeg.

#### Cider Cake.

Sift together four cupfuls of flour, three teaspoonfuls of baking powder, half a teaspoonful of salt and one teaspoonful each of ground allspice, cinnamon and nutmeg. Beat to a cream half a pound of butter and one pound of sugar, three eggs (whites and yolks beaten separately), and gradually mix these ingredients with the flour and spices. Moisten to the consistency of a stiff cake batter with sweet cider, beat the mixture hard for five minutes and blend in one cupful of chopped and seeded raisins and one cupful of shredded candied citron. Pour into a well greased cake pan and bake in a slow oven for forty minutes. Ice when cold with a boiled frosting.

#### Cider Frappé.

Place two quarts of cider and a cupful of sugar in a graniteware kettle and simmer gently for ten minutes, then stir in one scant tablespoonful of gelatin that has been softened in a little cold water and remove from the fire as soon as the gelatin is dissolved. Strain, add the juice of one lemon, and when cold turn into a chilled freezer. Freeze slowly, and when of the consistency of soft snow add the whites of two eggs that have been whipped with one tablespoonful of powdered sugar. Continue freezing until firm and smooth, and serve in sherbet cups, sprinkled with chopped candied orange peel.

#### Baked Ham Roasted in Cider.

Select a small ham weighing about nine pounds and soak over night in sufficient cold water to cover. In the morning bring slowly to a boil in fresh water, to which add two small white onions, one dried carrot, half a nutmeg, two sticks of cinnamon, one tablespoonful of whole cloves and half a cupful of vinegar. Parboil the ham for about two hours and a half, allowing the water only to simmer, then remove the skin and place in a deep baking pan with one quart of sweet cider. Bake in a moderate oven, basting frequently with the cider, and when it is cooked drain off the cider, roll in browned bread crumbs and set in a very hot oven until it is a rich golden brown.

#### Baking Powder Dumplings.

These are very nice for stew, but cannot equal the raised ones. Mix one pint sifted flour, two teaspoonfuls baking powder and half teaspoonful of salt. Mix to a soft dough with milk, turn on the board, roll out an inch thick and cut in small circles with cookie cutter. Roll in flour, drop on top of the simmering stew, cover and cook twenty minutes without opening the pot.

## Dumplings

### Soup Dumplings.

Chop finely a half cupful of suet, add half cupful of flour, a quarter teaspoonful of salt, a few drops of onion juice, pepper and enough ice water to moisten the mixture. Roll into smooth dumplings, the size of a marble, and lay on floured plate. When ready, allow them to boil ten minutes in soup and serve.

### Coronet Dumplings.

These are also to be used in clear soup. To one pint of clear, rich tomato soup, add sprinkling of salt, pepper, nutmeg and beat in five well beaten eggs. Pour the mixture into a well buttered pudding mould. Set the bowl into boiling water and allow to boil one hour. Be careful to keep the water out of the mould, by covering it and not allowing the water to boil too hard. When sufficiently cooked, cut into balls with a potato scoop and drop into the soup. Allow three to each soup plate.

### Stew Dumplings.

The best stew dumplings are those made from bread dough. Pinch them off when the loaves are to be put in the pans and let them rise on a floured board until a half hour before dinner. Then drop them on the top of the boiling chicken or lamb stew, covering tightly with a cloth and the pot cover, and let them boil twenty minutes. Take them out, serve on a hot platter, and the stew on another platter, pouring on last the gravy, which has been thickened.

### Potato Dumplings.

These are to be served with pot roast or fricassee. Mix with one dozen cold boiled potatoes, grated, six tablespoonfuls of flour, two tablespoonfuls baking powder, salt and nutmeg. Add a tablespoonful of melted butter and three eggs, one at a time, mixing thoroughly. Form into balls about the

## SERVIA TOGETH HOSPITAL UNITS

### Two, of Three Surgeons and Six Nurses Each, to Sail November 17—Yale University Promises Two Ambulances for Work in Europe.

The American Red Cross will send two extra hospital units of three surgeons and six nurses each to Servia. They will sail November 17 on the Finland. The following will be members: Dr. Ethan Flagg Butler, Rochester, Minn.; Dr. S. H. Hodge, Knoxville, Tenn.; Dr. James F. Donnelly, Stapleton, Staten Island; Dr. E. P. Magruder, Glendale, Md., and Dr. Clapham P. King and Dr. Morton P. Lane, Washington.

Yale University is to give two ambulances for European relief work through the American Red Cross. One will go to Germany and one to the American Ambulance Hospital in Paris, Kansas City, Mo., it was announced by the Red Cross yesterday, leads the country in the amount subscribed for relief work in Europe. The American Red Cross chapter there, headed by Mrs. I. R. Kirkwood, has raised more than \$47,000—enough to support three complete hospital units in the field. They will go to France, Germany and Servia, and will be known as Kansas City, Units One, Two and Three.

With a population of 250,000, Kansas City has subscribed nearly 20 cents per capita for relief work. In New York \$310,000 has reached the Red Cross fund. To equal the record of Kansas City New York would have to increase its donations to about \$300,000.

The success of the art exhibition at the Pietro Galleries, 630 Fifth ave., for the benefit of the needy in Europe was such that the galleries were open yesterday. More than five hundred were in attendance. This afternoon Francis Victor, the blind pianist, will give a recital, and Henri Beaugard, a Parisian tenor, will sing. It will be the first of a series of concerts at the galleries.

August Belmont, treasurer of the Committee of Mercy, has received a contribution of \$100 from Cardinal Farley, who also wrote a letter expressing his approval of the work of the organization. Letters of indorse-

ment have been received from the following: The Rev. Francis E. Clark, president of the United Society of Christian Endeavor; the Rev. Janus Remensnyder, chairman of the commission of peace and arbitration of the Federal Council of Churches of Christ in America; the Right Rev. William Lawrence, Bishop of Massachusetts; Bishop David H. Greer, of New York; Dr. W. H. Hanna, president of Brown University; the Rev. Peter Ainslie, president of the Commission on Christian Union of the Disciples of Christ; Dr. Edwin D. Mead, of the World Peace Foundation, and Frederick Lynch, secretary of the Church Peace Union.

Funds whose donors prescribe the purpose to which they shall be put are used for relief work in the countries designated. At least 75 per cent of the money subscribed has been given without any restrictions as to the nations for whose relief it shall be used. In all cases the money goes intact to relief work, the expenses of soliciting, organization and so forth being borne by directors of the work.

The Labor Temple, at 14th st. and Second ave., is combining European relief work with assistance to the needy in New York. Women of various Presbyterian churches contribute sewing machines and materials, and employment at making garments and bedding to send abroad is given to women in need of work. Wages are paid from funds raised by subscriptions. About 500 apply for work daily at the Labor Temple. More machines and materials are promised for this week. Thirty Presbyterian churches have appointed committees to assist in the relief of the unemployed this winter.

The benefit performance for the Committee of Mercy at the Park Theatre has been postponed from November 1 to November 8.

Two small boys, lugging between them a bag containing 200 pennies, were contributors to the British war relief fund yesterday. With the consent of their parents they had emptied their savings banks "for the boys whose fathers are soldiers."

The minimum monthly expenditure required is from \$1,000,000 to \$5,000,000, of which some part returnable through sales. It therefore appears that the problem of feeding the people of Belgium transcends other Belgian relief. The one function of Americans in Belgium relief is the purchase and dispatch of food. We have expended every dollar that we have received in the purchase and dispatch of foodstuffs already, and it will take all the funds we can raise here to take care of emergency pending arrival of stuffs from America.

Such messages left no doubt of the immediate need of food in Belgium. With the assistance of the shipping department of the Standard Oil Company of New York, the Massapequa was obtained. In purchasing the cargo the Foundation had the voluntary assistance of Lionel Hageaers, a Belgian and a member of the Belgian Relief Committee.

Difficulties were found in engaging a vessel of sufficient capacity and, owing to the pressure upon the food market, it was found impossible to purchase supplies precisely in the proportion advised by Ambassador Page. About \$275,000 was spent in loading and preparing the vessel for the voyage.

The cargo will be made up as follows: 25,000 barrels of flour, 11,000 packets (100 pounds each) of rice, 2,000 bags (200 pounds each) of beans and 1,000 boxes (100 pounds each) of bacon.

HUGHES-DONNELLY. Miss Helen Donnelly, daughter of Mr. and Mrs. John Donnelly, of Lakeside, Long Island, and John V. Hughes, nephew of Brian G. Hughes, were married yesterday afternoon at St. Aloysius's Roman Catholic Church, Great Neck, the pastor, the Rev. John Malloy officiating. The bride was attended by her sister, Miss Grace Donnelly, as maid of honor, and Miss Agnes Eileen Donnelly, another sister, as bridesmaid. Edward Hughes was his brother's best man.

A reception at Maple cottage, the home of the bride's parents, followed the ceremony. Mr. and Mrs. Hughes left soon afterward for Palm Beach, where they will remain six weeks.

## At Southampton.

Southampton, Long Island, Nov. 1.—Mrs. Frederick Baker, who has been occupying Overlook Cottage, will return to New York this week.

Mr. and Mrs. Henry D. Whitfield closed their cottage in Hampton Park and are at their home in Tuxedo Park.

Dr. and Mrs. George A. Dixon and Mr. and Mrs. George C. Clark have closed their cottages and gone to New York.

Mr. and Mrs. Rufus L. Patterson, who have been spending the autumn at their cottage, in Os Pasture Road, will return to New York this week.

Mr. and Mrs. Mortimer Brooks, who are occupying Newbold Edgar's cottage, on South Main st., leave Monday for New York. Mr. Brooks will go to Quebec, Canada, for a short stay.

Mr. and Mrs. Henry E. Coe and the Misses Coe will go from here to their country estate at Huntington.

Miss Janet Townsend is visiting with her aunt, Mrs. Thomas H. Barber, and Miss Katherine Van Ingen is the guest of Mrs. Rufus L. Patterson.

Mrs. Loretta L. Linsky, who recently purchased Dr. Henry A. Lewis's cottage, in Toysome Lane, will return to New York Monday.

Mrs. Horace Russell and Miss Marie Louise Russell returned to New York this week.

Halloween at Ardsley. A Halloween dance was given at the Ardsley Club Saturday night and was attended by three hundred members and friends in costume. The clubhouse was decorated with autumn foliage, cornstalks and pumpkins. There was dancing from 9 to 3 o'clock.

Preceding the dance there were a large number of dinner parties, among those entertaining being Mr. and Mrs. W. S. Haskell, Colonel and Mrs. S. Q. Brown, Dr. and Mrs. T. F. Chambers, Mr. and Mrs. H. S. Brooks, Mr. and Mrs. R. B. Westcott, Mr. and Mrs. Joseph Clendenin, Mr. and Mrs. H. R. Worthington, Mr. and Mrs. John F. Havemeyer, Mr. and Mrs. George E. Dickinson, Miss Jane K. Fraser, Parker Sloane, H. A. Clarke and A. H. Rowan.

At Briarcliff Lodge. Mrs. Eli K. Robinson, who returned Saturday from Europe, is at Briarcliff Lodge, the guest of her sister, Mrs. Nelson Robinson.

Mr. and Mrs. F. P. Sprual are entertaining Miss A. Rickerson.

Among those luncheon at the Lodge yesterday were Mr. and Mrs. A. Vanderbilt Barton, Mr. and Mrs. Harry Hubbard, James Wilkinson, Miss Wilkinson, Mr. and Mrs. A. Vase, Mr. and Mrs. S. M. Campbell, Dr. A. B. Talbott, Mr. and Mrs. C. N. Talbott and Dr. A. P. Spring.

The soloist at the special concert last night was Miss Rose Bryant, contralto of the Fifth Avenue Presbyterian Church.

In the Berkshires. (By Telegraph to The Tribune.) Lenox, Nov. 1.—Mr. and Mrs. Julian Codman and family, of Boston, arrived to-day.

Thatcher M. Adams gave a dinner party to-night at Sundrum House.

Mrs. John Christopher O'Connor is visiting Mrs. John Innes Kane.

Mr. and Mrs. E. H. Delafield will occupy Sunnyridge, the George W. Folson villa, for the winter, and will arrive there on Thursday.

Dr. and Mrs. Frederic S. Pearson, of Great Barrington, were among those who closed their houses for the season this week.



This coat, of Hudson seal, with German Fitch collar, cuffs and buttons, has an adjustable belt.

Black and white Georgette crepe combined to form the attractive blouse at the left.

size of a small apple, put into boiling water, which has been well salted, and boil fifteen minutes. Take out with a skimmer and garnish the roast with them.

Farina Dumplings. Bring one quart of milk to a boil, stirring in slowly ten ounces of farina, and boil till well done, continually stirring. After cooling stir in a tablespoonful of fresh melted butter, three well beaten eggs, a half pound of flour with one and a half teaspoonfuls of baking powder and a little salt. Mix well and drop with a tablespoon into boiling water, well salted. Boil fifteen minutes till they rise, take out with a skimmer and serve hot with fruit sauce.

can be worn either as a half belt or turned around and placed in front by slipping it through slits on each side and fastening with a button. The high collar, deep cuffs and buttons are of German Fitch. Price, \$27.50.

The hat, felt, sketched with the coat, is a turban in Henry VIII style. It is faced with black velvet and trimmed in front with an ostrich tip. Price, \$15.

Russian Stich, a very effective fur, is used in the set, the scarf of which, satin lined, is composed of six skins and tails, is very new, because of oddly arranged skins, and is priced at \$65. The muff, of the new barrel shape, sells for \$82.

#### Seal and German Fitch.

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## New Details in Blouses.

DESPITE the war and the consequent scarcity of importations, there are shops which are still receiving imported blouses and gowns, and the models most recently brought in show new features.

Crepe meteor and charmeuse are combined in an attractive blouse, of which an illustration is shown. It but-

tons high at the neck, with novelty buttons, rows of which also trim the front of the waist. The body of the waist is of charmeuse, the vest is of crepe francaise and the flare collar of crepe francaise and the flare collar of black velvet. The yoke back is laid in pleats, and the long sleeves have novelty cuffs with two pleats, through which is run black ribbon finished with a picot edge and buttons. This waist may be had in white and flesh color.

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#### For the Theatre.

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Sol content with one high collar, this blouse of crepe meteor and charmeuse boasts a second which flows out from the first.